

# GRANDS VOYAGEURS

## PARIS VI

(\*)LUNCH FORMULA MONDAY TO FRIDAY  
STARTER/MAIN OR MAIN/DESSERT—29 STARTER/MAIN/DESSERT—35

### STARTERS

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RED TUNA TARTARE—16  
Crispy tacos, guacamole, sesame (GF)

AMBERJACK CEVICHE—17  
Mango vinaigrette, cucumber,  
red wine vinegar marbles (GF)

TRADITIONAL DUCK FOIE GRAS—18  
Pineapple sweet & sour

\*ŒUF MOLLET—13  
Shitake mushrooms, cream of button mushrooms,  
soft-boiled egg (GF - VG)

MAC & CHEESE BALLS—15  
Emmental & cheddar (VG)

\*ROASTED BUTTERNUT—11  
Pine nuts (GF - VE)

### MAIN

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\*TRUFFLE MACARONI—23  
Truffle cream, mushrooms (VG)

CRISPY SEA BREAM  
FILLET—26  
Lacquered cauliflower, tahini sauce,  
green oil

NEW-YORK BURGER—32  
Wagyu steak, BBQ sauce,  
spicy cheddar,  
coleslaw & fries

\*CORDON BLEU—25  
Yellow chicken from Landes region,  
fresh ham, Comté, aioli duo & green salad

CONFIT BEEF  
FLEMISH STEW—29  
Beer sauce & potato purée

LOBSTER ROLL—27  
Spring onion, pickled red onions & fries

### SIDES

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FRENCH FRIES—6  
(VE)

GREEN SALAD—6  
(VE-GF)

POTATO PURÉE—7  
(GF - VG)

SEASONAL  
VEGETABLES—7  
(VE-GF)

### DESSERTS

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SNICKERS NOSTALGIA—13  
Dulcey white chocolate & peanuts (GF - VG)

PAVLOVA LYCHEE COCONUT—14  
Diplomat cream (GF - VG)



\*NEW YORK CHEESECAKE—12  
Salted caramel butter (VG)

\*LEMON TART—13  
Lemon, yuzu gel

CHEESE PLATE—12  
Green salad & walnuts (GF - VG)

VE : VEGAN GF : GLUTEN-FREE VG : VEGETARIEN

All our meat is from French, American or Japanese origins.

Our prices are in euros and include taxes and service. Cheques are not accepted. We have an allergen menu available.